



2 Washington Street
Mount Holly, NJ 08060

609.261.6149

DRINK MENU

www.robinsnestmountholly.com

WIFI: Robinguest

ROBIN'S NEST OLD FASHIONED 13.25

jim beam bourbon, muddled fruit, bitters,
organic orange liquor, splash of club

LEMONDROP MARTINI 13.75

lemon vodka, limoncello, sour mix, sugar rim

RICE PUDDING MARTINI 13.75

caramel vodka, rum chata

PEAR MARTINI 13.75

pear vodka, organic ginger liqueur, simple syrup sour mix

ESPRESSO MARTINI 13.75

espresso vodka, coffee liqueur, splash of irish cream

POMEGRANATE MARTINI 13.75

pomegranate vodka, pomegranate liqueur, lime juice, splash of
cranberry juice

TROPICAL COSMO 13.75

pineapple rum, coconut rum, cranberry juice, pineapple juice

LAVENDER GIN & TONIC 13.75

tanquarey gin, tonic, lavender syrup, lime juice

HOUSE WINE BY THE GLASS 10.5

Cabernet Sauvignon, Merlot, Pinot Noir, Malbec, Chardonnay,
Pinot Grigio, Sauvignon Blanc, Riesling, Moscato, Rose

SANGRIA GLASS 10.5 PITCHER 32.

red or white

MUDDY CREEK SLIDE 13.75

espresso vodka, irish cream, coffee liquor, iced coffee,
chocolate syrup, whipped cream

HUGO SPRITZ 12.75

muddled mint, lime juice, elderflower liqueur, prosecco, splash of club
soda

SPRING MULE 13.

muddled lemon & blueberries, vodka, ginger beer, splash of lemonade

MOJITO 12.75.

muddled mint, simple syrup, lime juice, club soda, rum
original, mango, pineapple or coconut

THE PRICKLY PEAR 13.

pear vodka, elderflower liqueur, club soda, splash of sour mix

NEST RITA 11.5

tequila, sour mix, triple sec

BLUEBERRY MARGARITA 12.5

tequila, sour mix, triple sec, muddled blueberries, salt & sugar rim

WATERMELON MARGARITA 12.5

tequila, sour mix, crushed watermelon, salt & sugar rim

BOTTLED BEER 6.5

Heineken, Heineken 0.0, Stella Artois, Blue Moon, Corona

DRAFT BEER 7.5

Yuengling Lager, Miller Lite, Spellbound IPA, Michelob Ultra, Double
Nickel Vienna Lager, Founders Summer Shandy



APPETIZERS

FRENCH FRIES

sea salt V 7.95

TRUFFLE FRIES

white truffle oil, parmesan cheese, sea salt V 13.95

SWEET POTATO FRIES

sea salt, chipotle honey mustard dipping sauce V 9.25

FLATBREAD

basil pesto, roasted tomatoes, mozzarella cheese, balsamic drizzle &
baby arugula on toasted naan bread 14.95

BURRATA

burrata on top of mixed greens with roasted tomatoes, topped
with balsamic drizzle, served with toasted naan 15.75

ROBIN'S NEST WINGS

lightly fried, naked, house made garlic buffalo sauce 17.95

bleu cheese & celery + 1.50

CHEESE NACHOS

tortillas, mexican cheese, house made cheese sauce, fresh salsa &
jalapeno peppers V 12.50 *add grilled chicken 7. pulled pork 6.

TRUFFLE SPROUTS

white truffle oil, parmesan cheese, bacon, sea salt 13.95

GUACAMOLE

topped with fresh salsa and served with tortilla chips 10.95

SOUPS & SALADS

SOUP DU JOUR

French Onion 9.95

Cup of Chili 7.95

Cream of Asparagus & Mushroom

Tomato Basil

Cup 6.75 | Bowl 7.95 | Sampler 8.5

Seafood Cup 8.95 | Seafood Bowl 9.95

Pint 8.50 | Quart 18.75 (take out only)

Protein Bowl

Mixed greens, cous-cous, hard-boiled egg,
roasted red peppers, cucumbers,
grilled chicken, sweet potato,
champagne vinaigrette 15.00

BLEU LIME SALAD

Mixed greens, crumbled bleu cheese, dried cranberries, candied
walnuts, mandarin oranges, honey cumin lime dressing 17.95 V GF

GOAT CHEESE SALAD

Spinach, goat cheese crumbles, dried cranberries,
spiced pecans, orange tarragon vinaigrette 17.95 V GF

BEEF SALAD

Mixed greens, roasted beets, mandarin oranges, spiced
pecans, feta cheese, orange poppy seed dressing 17.95 V

WATERMELON SALAD

Mixed greens, watermelon, feta cheese, purple onion,
pistachios, balsamic glaze dressing 17.95 V

CAESAR SALAD

Romaine, parmesan cheese, hard boiled egg, buttery croutons, lightly
tossed with homemade garlic caesar dressing 17.95

Add to any salad - grilled or blackened chicken 6. salmon 8. shrimp 10.

BURGERS, SANDWICHES & MORE

BEEF BURGER

Lean ground sirloin grilled to your liking, caramelized onions, bacon, lettuce, tomato, choice of cheddar, swiss or bleu cheese, homemade brioche bun, served with sweet potato or regular fries **18.25 substitute truffle fries 3.**

BBQ PORK SANDWICH

Slow roasted pork, sweet & tangy barbeque sauce, cheddar cheese, homemade brioche bun, served with mashed potatoes **18.95**

MOUNT HOLLY MELT

Robin's chicken salad, celery, onions, mandarin oranges, dill mayonnaise, melted cheddar cheese, open face on whole wheat bread, served with a side salad **16.75**

GROWN UP GRILLED CHEESE

Brie, cheddar, swiss cheese, crispy bacon, fig jam, on grain bread, served with a cup of soup du jour **16.95**

Upgrade to French Onion 1. or Seafood 1.

TURKEY CHILI

Lean ground turkey, onions, peppers, kidney beans simmered in rich chipotle seasonings, topped with melted cheddar cheese, served with a side salad **15.95 GF**

QUICHE DU JOUR

Baked daily stuffed with chef's inspiration, served with a side salad **17.75**

IMPOSSIBLE BURGER

Plant based burger contains no animal products, but has the same flavor as sirloin, lettuce, tomato, caramelized onions, choice of cheddar, swiss or bleu cheese, homemade bun, served with sweet potato or regular fries **18.75 V**

BRISKET TACOS

Pulled bbq brisket, fresh salsa, cilantro lime slaw, monterey jack & cheddar cheeses, sriracha aioli, in flour tortillas, served with rice **17.95**

SHRIMP TACOS

Sauteed cajun shrimp, fresh salsa, cilantro lime slaw, monterey jack & cheddar cheeses, sriracha aioli, in flour tortillas, served with rice **18.95**

TURKEY PANINI

Turkey breast, cheddar cheese, baby spinach, granny smith apples, apricot chutney on grilled sourdough, served with Robin's pasta salad **16.95**

TUNA MELT

Albacore tuna, onions, celery, dill mayonnaise, melted swiss on toasted rye bread, served with a side salad **16.95**

TUNA MELT

Grilled vegetables with roasted red pepper hummus, mixed greens & goat cheese, served with a side salad **16.95**

substitute regular fries 2.50 sweet potato fries 3. truffle fries 5.
cup of soup 3.50
gluten free bun, bread, or wrap add 2.00 (when available)

ENTREES

CARRIBEAN GRILLED SALMON

Grilled jerk salmon topped with mango salsa, served with rice & vegetable medley **28.00**

BBQ BEEF BRISKET

Slow roasted beef brisket, barbeque au jus, served with mashed potatoes & vegetable medley **30.95 GF**

BEER BATTERED FISH & CHIPS

Lightly fried cod, served with french fries & a side of homemade tartar sauce **18.95**

NY ANGUS STRIP

Angus strip steak, grilled to your liking with frizzled onions, gorgonzola cream sauce, served with mashed potatoes & a vegetable medley **40.15**

EGGPLANT PARMESAN

Fried eggplant topped with marinara sauce & parmesan cheese, served with a side salad **18.95**

HONEY PECAN CHICKEN

Chicken breast dipped in honey & pecans, baked, topped with a cranberry cream sauce, served with rice & vegetable medley **27.00**

MOROCCAN TAGINE

Sweet potato, chickpeas, in a tagine sauce, golden raisins, green olives, tomato, onions, spinach, over couscous, roasted pistachio nuts, served with a moroccan carrot salad **21.95 *spicy* Vegan add chicken 6 salmon 8**

TURKEY MEATLOAF

Seasoned turkey meatloaf, topped with turkey gravy, served with mashed potatoes & vegetable medley **17.95**

CHICKEN PICCATA

Pan seared chicken topped with a lemon caper piccata sauce, served with mashed potatoes & vegetable medley **28.00**

CHILDRENS MENU

12 AND UNDER INCLUDES A DRINK

10.5

Chicken Fingers served with french fries Grilled Cheese (cheddar cheese) served with french fries Pasta with choice of butter or marinara

****Menu reflects credit card pricing, discount will be applied when paying cash****

Separate checks must be requested at the beginning of service

WE ARE NOT ABLE TO ACCEPT ANY GIFT CARDS OTHER THAN ROBIN'S NEST GIFT CARDS, SORRY FOR THE INCONVENIENCE

**** WHILE OUR RESTAURANT OFFERS GLUTEN FREE OPTIONS, WE ARE NOT A GLUTEN FREE KITCHEN. CROSS CONTAMINATION COULD OCCUR AND OUR RESTAURANT IS UNABLE TO GUARANTEE THAT ANY ITEM CAN BE COMPLETELY FREE OF ALLERGENS. PLEASE ADVISE OUR KNOWLEDGEABLE STAFF OF ANY DIETARY RESTRICTIONS.**

20% gratuity may be added to parties of 6 or more